Course: Food Customs II **Grade:** 11, & 12
Standard: 11.1.12 **Financial & Resource Management**

Substandard	Content/Activity	Resources	Assessment
A. Evaluate the impact of family resources management on the global community.	**Student will:** 1. Research, write, assemble, implement, and present project that uses family resources management to demonstrate impact on global community. 2. Worksheet. 3. Project.	**Textbooks:** **Food for Today** **The World of Food** • Worksheet • Teacher Resources Book • Internet • Overhead Transparencies • Recipes • Food Supplies • Art Supplies	• Teacher Observations • Teacher prepared evaluation • Student Notebook/Portfolio • Group Work • Peer formative & Summative Assessment • Independent study • Extra credit work

Course: Food Customs II **Grade:** 11, & 12
Standard: 11.1.12 **Financial & Resource Management**

Substandard	Content/Activity	Resources	Assessment
D. Evaluate the role of consumer rights and responsibilities in the resolution of a consumer problem through practical reasoning.	**Student will:** 1. Define terms. 2. Evaluate s consumer problem or situation in reference to consumer rights & responsibilities. 3. Resolve a consumer problem using practical reasoning process. 4. Worksheet. 5. Test.	**Textbooks:** **Food for Today** **The World of Food** • Worksheet • Teacher Resources Book • Internet • Overhead Transparencies • Recipes • Food Labels & Products	• Teacher Observations • Teacher prepared evaluation • Student Notebook/Portfolio • Group Work • Peer formative & Summative Assessment • Independent study • Extra credit work

Course: Food Customs II **Grade: 11 & 12**
Standard: 11.2.12 **Balancing Family, Work and Community Responsibility**

Substandard	Content/Activity	Resources	Assessment
C. Analyze teamwork and leadership skill and their application in various family and work situation.	**Student will:** 1. After completing projects individuals will analyze teamwork and leadership skills and their application. 2. Worksheet form. 3. Oral questions & answers.	**Textbooks:** **Food for Today** • Worksheet • FCCLA Handbook	• Teacher Observations • Teacher prepared evaluation • Student Notebook • Peer formative & Summative Assessment

Course: Food Customs II **Grade: 11 & 12**
Standard: 11.2.9 **Balancing Family, Work and Community**

Substandard	Content/Activity	Resources	Assessment
B. Know FCCLA action planning procedure and how to apply it to family, work & community decisions.	**Student will:** 1. Define terms. 2. List the action planning procedure. 3. Apply the planning procedure to a family, work and community decision.	• FCCLA Handbook • Worksheet • Teacher Resource Books • Internet • Overhead Transparencies	• Teacher Observations • Student Notebook • Student assignments • Group Work • Oral participation

Course: Food Customs II **Grade: 11 & 12**
Standard: 11.2.12 **Balancing Family, Work and Community**

Substandard	Content/Activity	Resources	Assessment
G. Hypothesize the impact of present family life cycle trends of the global community.	**Student will:** 1. Develop a hypothesize on how food trends relate to over population and economic base. 2. Worksheet 3. Project 4. Test	**Textbook** **Food for Today** **The World of Food** • Worksheet • Teacher Resource Books • Internet • Overhead Transparencies • Recipes • Food Supplies • Art Supplies	• Teacher Observations • Teacher prepared evaluation • Student notebook/portfolio • Group Work • Peer formative & summative assessment • Independent study • Extra credit work

Course: Food Customs II **Grade: 11 & 12**
Standard: 11.3.12 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
A. Analyze how food engineering and technology trends will influence the food supply.	**Student will:** 1. Complete worksheets, foods labs on drying, freezing, canning, jams, jellies, preserves, pickling, smoking and consumer choices to enhance food supply. 2. Develop a new food trend product that meets the need so population demands technology, flavor, and lifestyles that influence the food supply. 3. Complete worksheets. 4. Complete test.	**Textbook** **Food for Today** **The World of Food** • Workbook - Food Works • Handouts • Worksheets • Teacher Resource Book • Internet • Overhead Transparencies • Chapter Review Questions	• Teacher Observations • Evaluation of Job Readiness Competencies • Project • Class activities of - Worksheet - Class participation • Student Notebook/Portfolio • Group Work • Reports • Teacher prepared evaluation • Oral participation presentation • Independent study • Extra credit work • Peer formative and summative assessment

Course: Food Customs II **Grade: 11 & 12**
Standard: 11.3.12 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
B. Evaluate the role of Government agencies in safeguarding our food.	**Student will:** 1. Identify the principles of fighting bacteria. 2. Identify the principles and roles of Government in safeguarding our food. 3. Develop and present a food safety project. 4. Complete worksheets. 5. Complete tests.	**Textbook** **Food for Today** **The World of Food** • Workbook activities - Food Works • Worksheets • Teacher Resource Book • Internet • Overhead Transparencies • Chapter Review Questions	• Teacher Observations • Teacher prepared evaluation • Student Notebook/Portfolio • Student assignments • Group Work • Extra Credit Work • Oral participation • Independent study • Peer formative and summative assessment

Course: Food Customs II **Grade: 11 & 12**
Standard: 11.3.12 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
C. Evaluate sources of food & nutrition information.	**Student will:** 1. Gather & evaluate healthy food choices, sources of information and reliable facts across the life span. 2. Complete a nutrition project and presentation. 3. Complete worksheets. 4. Complete test.	**Textbook** **Food for Today** **The World of Food** • Laboratory Activities • Worksheet • Teacher Resource Book • Internet • Overhead Transparencies • Presentation of materials & information gathered.	• Teacher Observations • Evaluation of Job Readiness Competencies • Project • Class activities of - Worksheet - Class participation • Student Notebook/Portfolio • Group Work • Teacher prepared evaluation • Oral participation presentation • Independent study • Homework • Extra Credit Work

Course: Food Customs II **Grade: 11 & 12**
Standard: 11.3.12 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
D. Critique diet modification for their ability to improve nutritionally related health conditions (e.g. diabetes, lactose intolerance, iron deficiency).	**Student will:** 1. Define terms. 2. Complete a diet evaluation on their diet for nutrient of protein, fats, carbohydrates, vitamin A, D, K, B, And C and minerals. 3. Critique diet for need modification for the ages and stages of development. 4. Analysis of the food label. 5. Worksheet on additives.	**Textbook** **Food for Today** **The World of Food** • Workbook - Food Works • Workbook activities - Food Works • Teacher Resource Book • Internet • Overhead Transparencies • Chapter Review Questions	• Teacher Observations • Project • Class activities of - Worksheet - Class participation • Student Notebook/Portfolio • Teacher prepared evaluation • Oral participation presentation • Homework • Peer formative and summative assessment

Course: Food Customs II **Grade: 11 & 12**
Standard: 11.3.12 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
E. Analyze the breakdown of foods, absorption of nutrients and their conversion to energy by the body.	**Student will:** 1. Define terms. 2. Workbook activities. 3. Analyze the breakdown of food and absorption. The digestive process. 4. Worksheet.	**Textbook** **Food for Today** • Worksheets • Handout • Teacher Resource Book • Internet • Computer	• Complete analysis • Notebook assignment • Homework • Peer formative and summative assessment

Course: Food Customs II **Grade: 11 & 12**
Standard: 11.3.12 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
F. Evaluate the application of nutrition & meal planning principles in the selection, planning, preparation and serving meals that meet the specific nutritional needs of individuals across the life span.	**Student will:** 1. Define terms. 2. Apply, practice and evaluate the application of food preparation in nutrition and meal planning principles. 3. Completed food products. 4. Worksheets on analysis of the meal to meet specific nutritional needs of individuals. 5. After food preparation meals in various areas will be evaluated. 6. Meal preparation in various areas.	**Textbook** **Food for Today** • Worksheet • Laboratory Sheet • Overhead Transparencies • Recipes • Teacher Resource Book	• Teacher Observations • Evaluation of Job Readiness Competencies • Student Notebook/Portfolio • Complete worksheet analysis • Complete food preparation technique • Complete evaluations

Course: Food Customs II **Grade: 11 & 12**
Standard: 11.3.12 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
G. Analyze the relevance of scientific principles to food processing, preparation and packaging.	**Student will:** 1. Define terms. 2. Use the interdisciplinary approach of Science applying to food processing, preparation and packaging. 3. Complete laboratory sheet. 4. Complete food products. 5. Evaluation.	**Textbook** **Food for Today** • Laboratory Sheets • Worksheets • Recipes • Teacher Resource Book • Internet • Overhead Transparencies	• Teacher Observations • Teacher prepared evaluation • Student notebooks/portfolio • Assignment • Group Work • Complete food project • Complete evaluation